



WSET

*WSET Level 3
Award in Wines*

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Session 4

White wines of Alsace, Germany, Austria and Tokaj



Europe

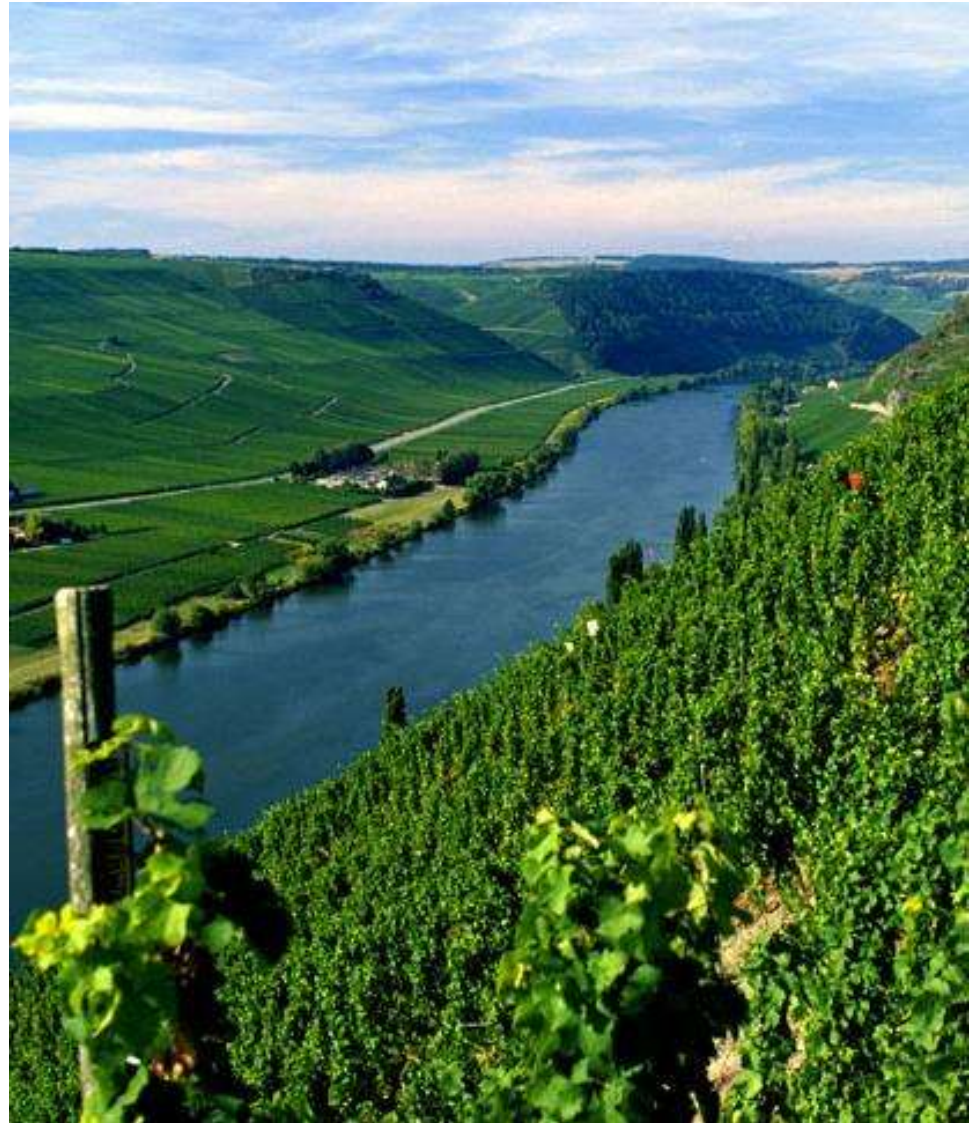


Climate

- cool climate
- long ripening season

Vineyard climate

- aspect
- soils
- rivers
- mountains
- lakes



Grape growing



Managing vineyards on slopes

Protracted harvests

- standard harvest
- late harvest
- noble rot
- frozen grapes

Key white grape varieties

Focus on aromatic white varieties

- Riesling
- Gewürztraminer
- Pinot Gris
- Grüner Veltliner



Systematic Approach to Tasting

APPEARANCE

Intensity		pale – medium – deep
Colour	<i>white</i>	lemon-green – lemon – gold – amber – brown
	<i>rosé</i>	pink – salmon – orange
	<i>red</i>	purple – ruby – garnet – tawny – brown

NOSE

Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

Systematic Approach to Tasting

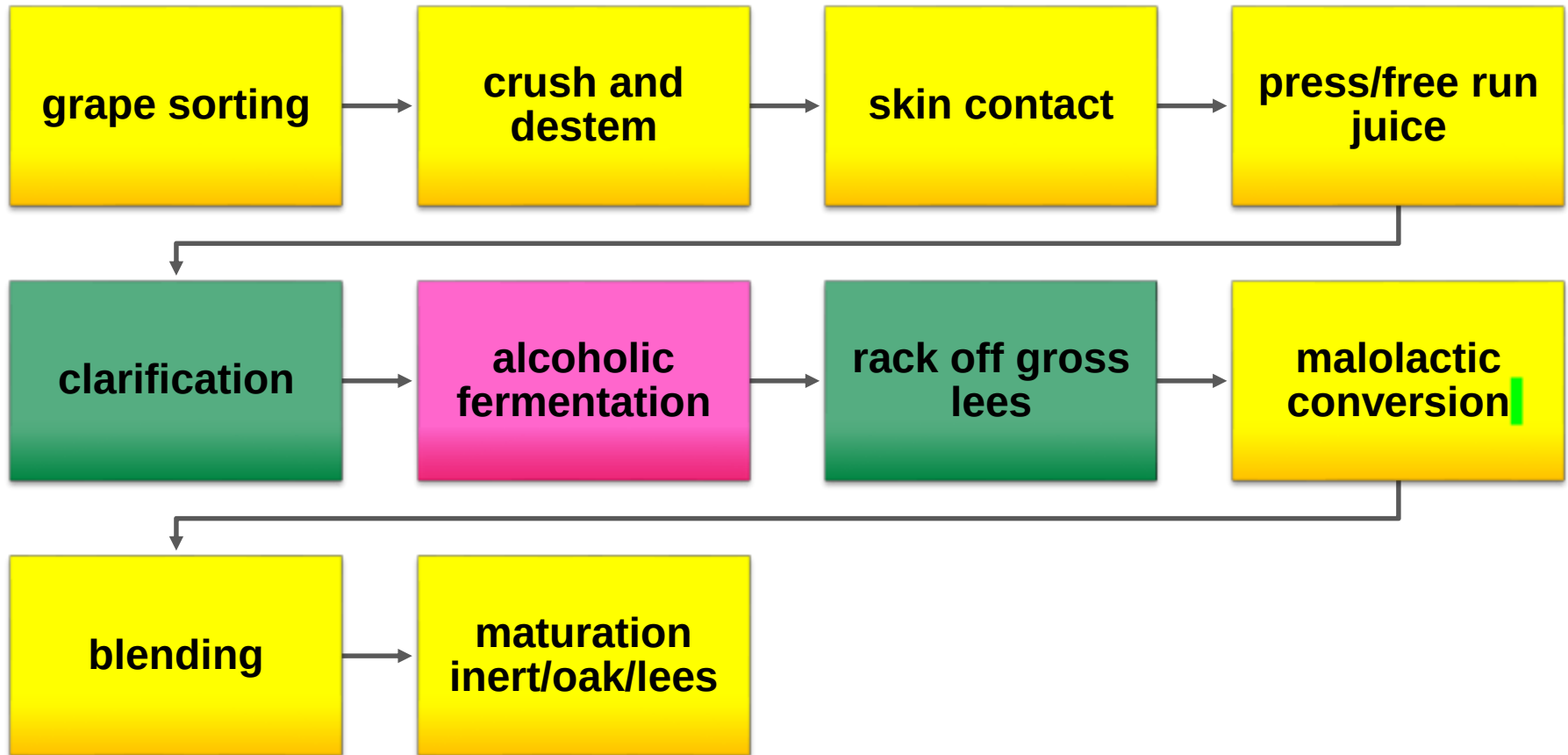
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Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
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Systematic Approach to Tasting

CONCLUSIONS ASSESSMENT OF QUALITY

Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

Aromatic white wine options



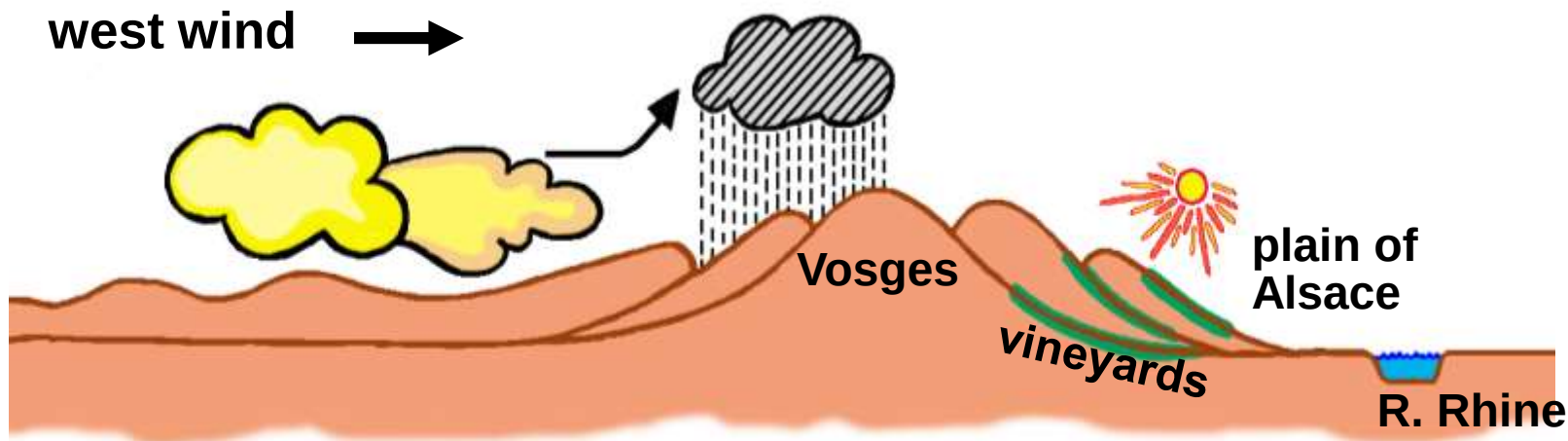
dry – sweet styles

premium – inexpensive



Alsace – natural factors

- cool to moderate continental
- very dry due to Vosges Mountains
- slope important
- varied soils





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Alsace



Alsace – key grape varieties

Noble varieties

- Riesling
- Gewurztraminer
- Pinot Gris
- Muscat

Other variety

- Pinot Blanc

AC structure in Alsace

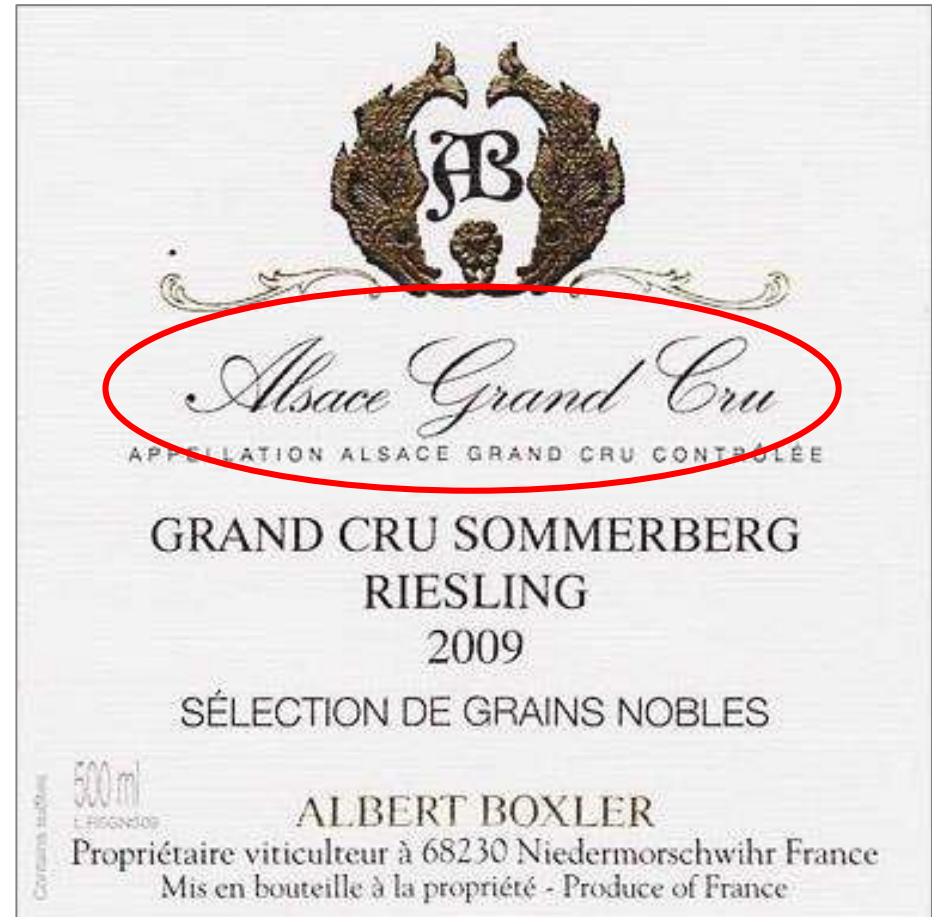


Alsace

Alsace Grand Cru

Other labelling terms

- *Vendanges Tardives* (VT)
- *Sélection de grains nobles* (SGN)



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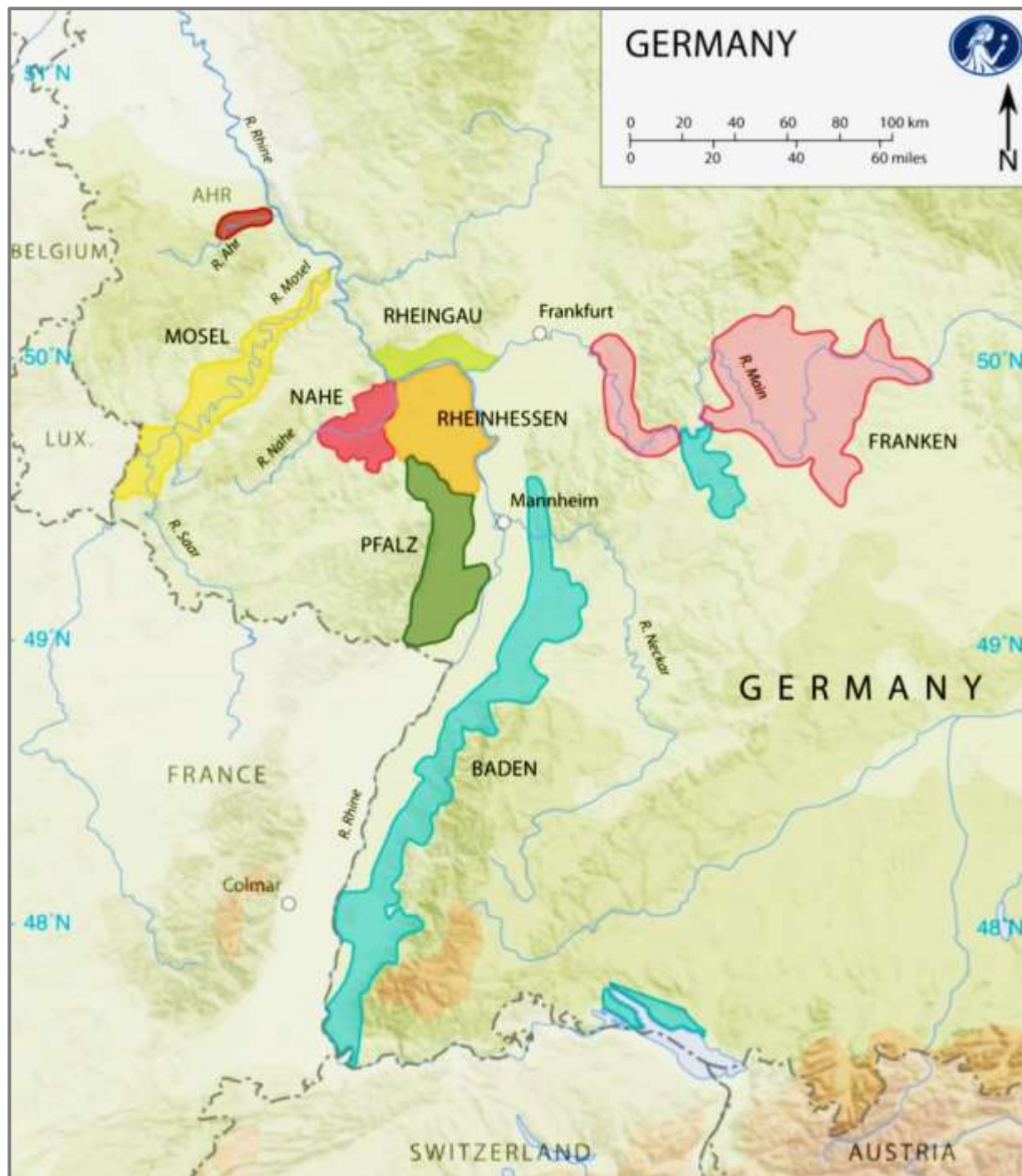
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Key varieties

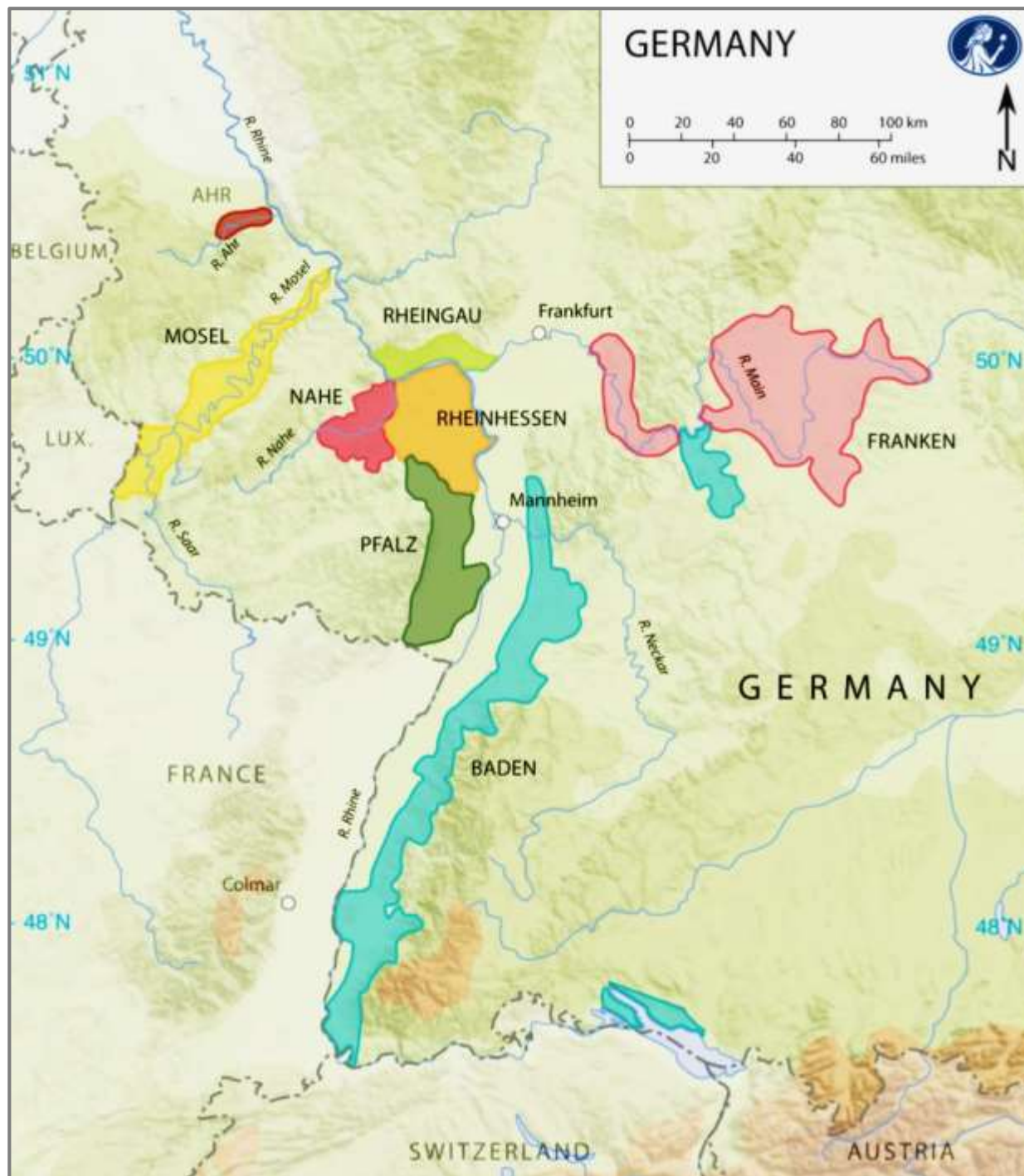
- Riesling
- Spätburgunder (Pinot Noir)

Other varieties

- Dornfelder
- Müller-Thurgau (Rivaner)
- Grauburgunder
- Weißburgunder
- Silvaner

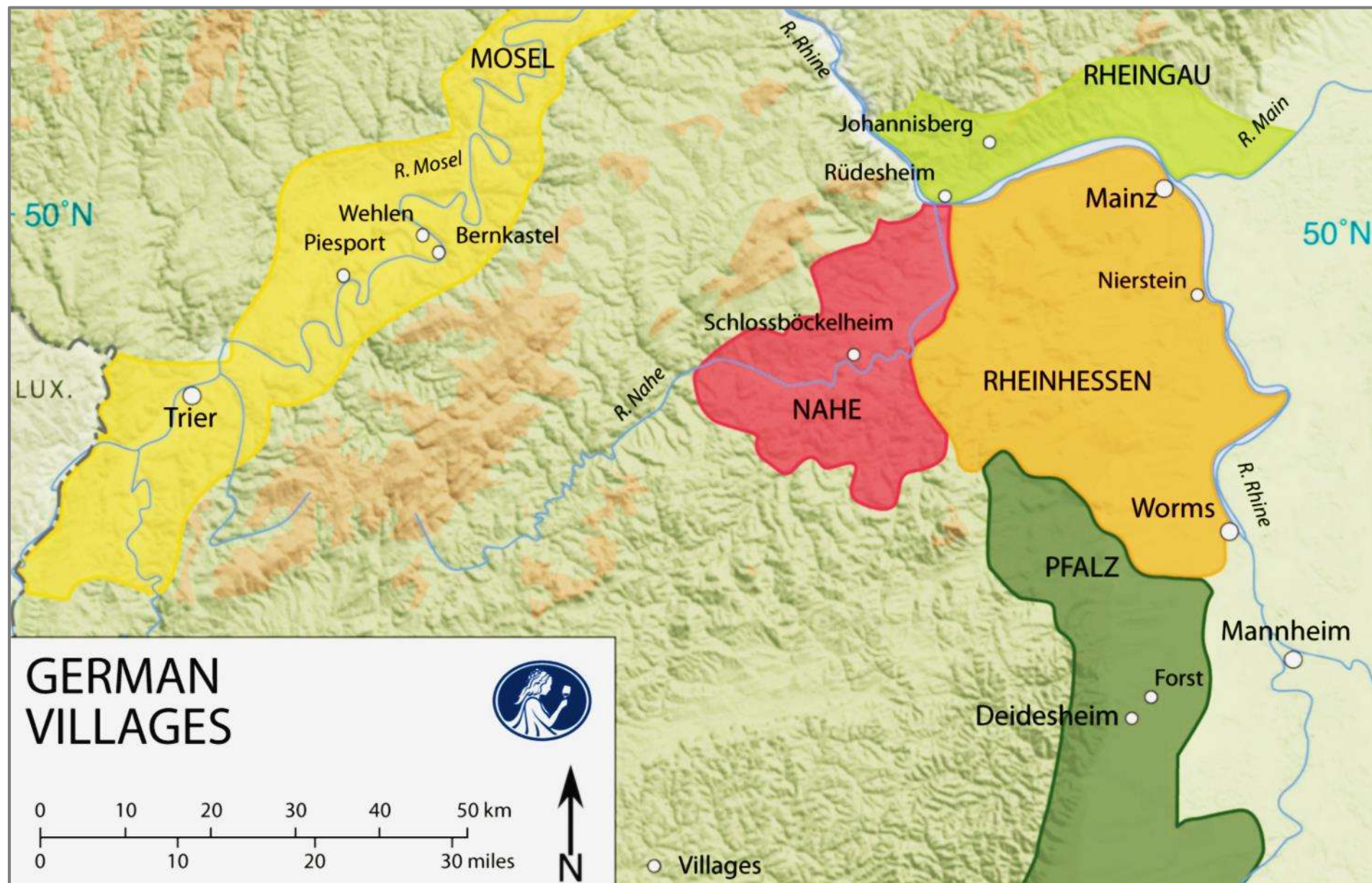


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Germany – Prädikat system

<i>Minimum Must Weight at Harvest</i>	<i>Category of PDO wine</i>	<i>Wine Style</i>
LOWEST  HIGHEST	<i>Qualitätswein</i>	
	<i>Prädikatswein</i>	
	<i>Kabinett</i>	
	<i>Spätlese</i>	
	<i>Auslese</i>	
	<i>Beerenauslese (BA)</i>	
	<i>Eiswein</i>	
	<i>Trockenbeerenauslese (TBA)</i>	

Germany – other labelling terms



Germany – other labelling terms



VDP

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White grapes

- Grüner Veltliner
- Riesling
- Welschriesling

Black grapes

- Zweigelt
- Blaufränkisch
- St Laurent



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Grape varieties

- Furmint
- Hárslevelű
- Sárga Muskotály

Styles of sweet wines

- Tokaji Aszú
- Tokaji Eszencia (Essence or Nectar)
- Modern style



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